



LEMON, PEAR AND WHITE CHOCOLATE ECLAIR

ROLL

INGREDIENTS

IRCA GENOISE

EGGS

LEVOSUCROL

g 500

g 600

g 60

PREPARATION

Whip all the ingredients in a planetary mixer for 10-12 minutes at medium speed.

Pour the mixture on silicone pastry mats or baking sheets and bake at 210 ° C for 6 -7 minutes with the closed steam valve.

Once the cake is done, put it in the blast chiller to keep the roll softer.

PEAR JELLY

INGREDIENTS

FRUTTIDOR PERA

LILLY NEUTRO

WATER

g 400

g 60

g 60

PREPARATION

Warm up the water in the microwave oven , melt the LILLY NEUTRAL using a whip and add to the smoothe pear fruttidor .

Pour in cylinder-shaped moulds and put it in the blast chiller.

WHITE CHOCOLATE MOUSSE

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33%	g 550
LIQUID CREAM 35% FAT	g 300
LIQUID CREAM 35% FAT	g 700
LILLY NEUTRO	g 70
WATER	g 70

PREPARATION

Melt the white chocolate in the microwave oven at 45 ° C , add 300 g of warm cream and create a ganache.

Semi-whip the 700 g cream with Lilly Neutral and water .

When the ganache is at about 38 ° C , add the cream and mix carefully.

LEMON MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT	g 1000
WATER	g 200
LILLY NEUTRO	g 200
PASTA AROMATIZZANTE LAMPONE	g 50

PREPARATION

Put the first three ingredients in the planetary mixer and semi-whip.

Then add the Pastry Lemon and mix gently.

Pour in silicone cake mould for single doses.

WHITE PENGUIN GLAZE

INGREDIENTS

JOYCOUVERTURE WHITE	g 500
BURRO DI CACAO	g 25
NIBBED RAW ALMONDS	g 100

PREPARATION

Melt the first two ingredients in the microwave oven , then add the almond grain.

GLAZE

INGREDIENTS

MIRROR LIMONE	To Taste
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PREPARATION

Glaze the lemon mousse with MIRROR LIMONE heated to 45-50°degrees.

FINAL COMPOSITION

Put part of the white chocolate mousse in the silicone cake mould , and then put the pear jelly cylinder .

End with the roll and freeze.

Remove from the cake mould and dip in the white penguin glaze with the help of some toothpicks.

Glaze the lemon mousse with MIRROR LEMON warmed at 40-45 °C.

Put the lemon mousse on the cake and garnish.



RECIPE CREATED FOR YOU BY MATTEO REGHENZANI

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